

DO NOT TAKE COLOR FOR GRANTED!



The color and appearance of food are key forces driving your customers buying decisions. BioColor has developed unique formulas that will enable you to reduce the color fading of paprika-based meat products produced by lighting and oxygen, and therefore extending the shelf life of your products.

CAPSAKROM PLUS:

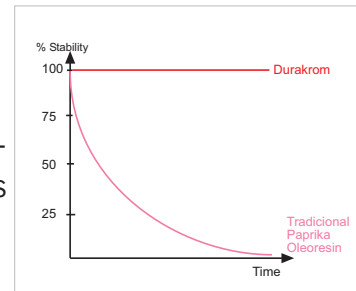
If paprika is the only option you desire, then this is the recommended product for you.

- High stability to light (1000 times more than a traditional paprika oleoresin!)
- High stability to oxygen.
- Water dispersible or oil-soluble versions available.

DURAKROM:

Designed to replace paprika oleoresin in products that will be exposed to high lighting conditions.

- 100% stable to light and oxygen, improves your product shelf life!
- The most cost effective red-orange colorant for cooked or uncooked meat products
- Liquid and powder versions



COLORANT	DAY →		
	1	3	7
Traditional Paprika Oleoresin			
BioColor's Capsakrom Plus			

Other great color solutions for the meat industry:

- VEGARED: Red when raw, brown when cooked. The smart solution for hamburgers or minced meat.
- SUPRAKROM: Based on Monascus and Cochineal, is the perfect balance between the right color and the lowest costs.
- OXIRED: If your carmine is more purple than desired, try Oxired: more red, less purple.



These are only a few examples of the solutions we can provide. For further details regarding these or other BioColor natural colorants, please contact us or our agent in your country.

www.spbiogroup.com www.biocolor-online.com



Always remember to verify local legislation regarding restrictions in the use of these colorants.